



Additional Enhancements

Harvest table

Assorted Italian and Domestic Cheeses
Cranberry walnut crisps and crackers
Crostinis with Tomato Basil,
Eggplant Caponata, white bean,
Grilled and marinated vegetables,
Olives, Tri Color tortellini salad

May include seasonal varietal's
\$5

Tuscan table

Cured meats Italian Cheeses, Mortadella,
Prosciutto, Coppa
House Giardiniera, Flat Breads, Crostinis
with Eggplant Caponata, Ricotta, White
bean, Mozzarella tomato salad, grilled
artichokes, Ciabatta rolls

\$7

Interactive Stations

Sushi Station

California Rolls, Spicy Tuna, Salmon,
fresh Ginger and Wasabi / M.P

Stir Fry Station

Chicken Lo mein, Asian vegetables /
Sesame Ginger Beef and broccoli,
jasmine rice / \$ 6

Salumeria

Deli Sliced Prosciutto, Coppa, mini
Italian rolls
Long hot peppers, provolone, pickled
eggplant, oil cured Tomato's / \$6

Pasta or Risotto Station

Choice of two pastas or risotto prepared
before your guest
By our Station Chef / \$5

Fajita Station

Shredded Chicken, teriyaki Beef, pepper,
onion, mushroom
Flour tortillas, shredded cheese, sour
cream and guacamole /\$6

Paella Station

Saffron rice, Chorizo, scallop, shrimp,
tomato, bell pepper Sautéed ala minute/
\$6

Mashed Potato Station

Yukon Gold and Sweet Potato served in Silver Domed Chafing
Dishes with the following accompaniments for toppings:
Sour Cream ~ Whipped Goat Cheese ~ Shredded Cheddar
Crumbled Gorgonzola ~ Sautéed Mixed Mushrooms
Diced Chorizo sausage ~ Pancetta Lardon ~ Roasted garlic
Rosemary Bordelaise sauce ~ Chives / \$5 per guest

Additional add on Ideas

Butter Poached Lobster or crab, Crispy Chicken Bites
Petite Short Ribs

Zupetta Sautee

Sautéed shrimp, calamari and scallops
with clams and mussels in a lobster
broth, fresh herbs and saffron risotto \$6
.....Add lobster tails @ M.P

The Butcher Block

Porchetta, Virginia ham, Stuffed Pork
Loin, Roasted Turkey
Leg of Lamb, Rack of lamb, Beef
tenderloin, Prime Rib of Beef
\$ Priced by selection \$

Seafood Display

Displayed on frigid ice, consisting of
Oysters, clams on the ½ shell, jumbo
shrimp cocktail,
Insalata di mare and Alaskan king crab
legs (Market price)

Chicago Steak House

Thick Cut Angus N.Y Sirloin grilled to
perfection and sliced before your guest.
Served with Ciabatta bread, Salsa Verde
and creamed Horseradish \$6



Late night....Or just because!

Sweet and Savory

*La Creperie**

Chef made sweet crepes with seasonal fillings and Chantilly

*“Sophisticated” grilled cheese**

Lobster Gruyere ~ Fresh mozzarella and basil ~ Prosciutto and fontina

*Gelato**

All the favorites plus seasonal varieties hand scooped to order

*Rosticceria**

*Sliced House made Porchetta, crispy skin,
Chiabatta Rolls, salsa verde, pickled onion, lots of love!*

*Salumaria**

*Imported Prosciutto, Mortadella, Provolone
Fresh Mozzarella and tomato, roasted peppers and balsamic sage onions
Italian style rolls*

*Slider Station**

Angus Beef sliders with condiments, steak fries, sweet potato fries

*Pork Belly Tacos**

Flour tortillas, slow roasted Pork Belly, Pickled cubanelle peppers and baby arugula

Italian pastry

*Platter for the guest tables assortment of Sicilian Cannoli and mini sfogliatelle
\$4 per guest*

Pastry Table

*Assorted Italian pastry, espresso pastry cream filled puffs, mini carrot cakes, and seasonal specialties served stationary with coffee
\$5 per guest*

Viennese Table

*A sweet tooth's fantasy with chocolate covered fruits, Italian pastry, Cheesecake, tarts, cookies
Seasonal fresh cut fruit, Gelato selection with fresh made Belgian waffles
Lavishly decorated / lighted Ice carving
\$12*

Chocolate Fountain

*Seasonal fruit displayed on our fruit palm tree, marshmallows, pretzels and chocolate chip cookies arranged around our flowing milk chocolate fountain
\$500.00 flat fee / accommodates 150 - 175 people
175 or more \$3.00 per person*

*S'mores Station**

*Create your own S'mores with this unique display of opened flamed burners Hershey's chocolate, marshmallows and graham crackers
\$300 flat fee 125 guest and under / 125 and over \$3 per guest*



Beverage Selections

Top Shelf Open Bar

*Consist of top shelf liquors, house red and white wines by the glass,
Two Import and Two Domestic beer varieties
Aperitivo, Cordials and espresso
One Hour \$12
Sunday - Thursday, Four hour \$16
Friday and Saturday evening, Four hour \$18 / Five hour \$20*

Table Top Wine

Bottled Red and White House wine / \$8

Bottled Wine on Tables and Open Bar \$22

Wine and Beer

*Our house wines available by the glass at our bar
Two Domestic and Two Import Beer varieties
(Sample wine selections)
Red
Cabernet, Merlot, Montepulciano, Pinot noir
White
Chardonnay, Pinot Grigio, White Zinfandel, Moscato
Wine varieties may change seasonally
Available only with a Cash or Host tab bar
Four hour \$12 / Five Hour \$14*